

PATENT ABSTRACTS OF JAPAN

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(21)Application number : 2001-399987 (71)Applicant : MATSUMURA KEIGO

(22)Date of filing : 28.12.2001 (72)Inventor : MATSUMURA KEIGO

(54) QUALITY-IMPROVING AGENT FOR IMPROVING MEAT QUALITY

(57)Abstract:

PROBLEM TO BE SOLVED: To provide a quality-improving agent for improving the meat quality of raw material meats.

SOLUTION: The quality-improving agent is obtained by incorporating 10-60 wt.% sodium hydrogen carbonate, 20-60 wt.% trehalose, 5-20 wt.% citric acid and 3-25 wt.% whey based on the total amount of the quality-improving agent.



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[HOME](#)[ABOUT SIPO](#)[NEWS](#)[LAW & POLICY](#)[SPECIAL TOPIC](#)[CHINA IP NEWS](#)**Title: Food material with lower caloric**

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|-------------------------------------|--------------------------------|-------------------------|------------|
| Application Number | 03123283 | Application Date | 2003.04.25 |
| Publication Number | 1452887 | Publication Date | 2003.11.05 |
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| International Classification | A23L1/05;A23L1/09;A23L1/10 | | |
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| Patent Agency Code | 11038 | Patent Agent | chen cuan |

Abstract

The invention can obtain low calorie food material (artificial rice material) for cooked rice food, having properties, appearance, odor, taste and palatability similar to cooked rice and provide a method for producing the same. The low calorie food material comprises 1 pts.wt. starch, 0.05-2 pts.wt. trehalose, 0.03-7 pts.wt. gelling agent gelled with divalent metal ions and 0.003-0.5 pts.wt. divalent metal ions or 0.03-7 pts.wt. gelling agent gelled by heating, or cooling after heating and 0.03-20 pts.wt. clouding agent and is a gelled granular material thereof.

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STATE INTELLECTUAL PROPERTY OFFICE OF THE P.R.C

[HOME](#)[ABOUT SIPO](#)[NEWS](#)[LAW & POLICY](#)[SPECIAL TOPIC](#)[CHINA IP NEWS](#)**Title: Highly nutritious baked products**

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|-------------------------------------|--|-------------------------|------------------------|
| Application Number | 01821525 | Application Date | 2001.12.26 |
| Publication Number | 1482863 | Publication Date | 2004.03.17 |
| Priority Information | JP397513/002000/12/27 | | |
| International Classification | A21D2/18;A21D13/08;A23G3/00;A23L1/29 | | |
| Applicant(s) Name | Otsuka Pharma Co., Ltd. | | |
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| Inventor(s) Name | Takaichi Akihisa;Okamoto Toshihiko;Azuma Yoshihide | | |
| Patent Agency Code | 11219 | Patent Agent | ding yebeng wang weiyu |

Abstract

The present invention relates to a highly nutritious baked food product having ingredients similar to conventional baked food products but having a nutritionally balanced high protein content and low fat content, with an improved level of the hardness that conventionally results from a high protein content and low fat content. The highly nutritious baked food product can be produced by baking a dough containing 10-20 wt. % of protein, 7-14 wt. % of fat and 55-81 wt. % of sugar, with trehalose contained as a sugar component in 1 to 10 wt. % relative to the total weight of the solid ingredients.

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